

3.5L Stainless Steel Slow Cooker

User Manual
Model Number: NSC-350SS

MAXIM®
kitchenpro



Please read these instructions carefully and retain for future reference.

IMPORTANT

Read and follow the instructions in this user manual even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

For your convenience record the complete model number (located on the product identification plate) and the date you received the product, together with your purchase receipt and attach to the warranty and service information. Retain in the event that warranty service is required.

NOTE: The rating of this product (as marked on the product identification plate) is based on specific loading tests. Normal use or the use of other recommended attachments may draw significantly less power.

IMPORTANT SAFEGUARDS

When using any electrically powered product, basic safety precautions should always be followed, including the following:

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT

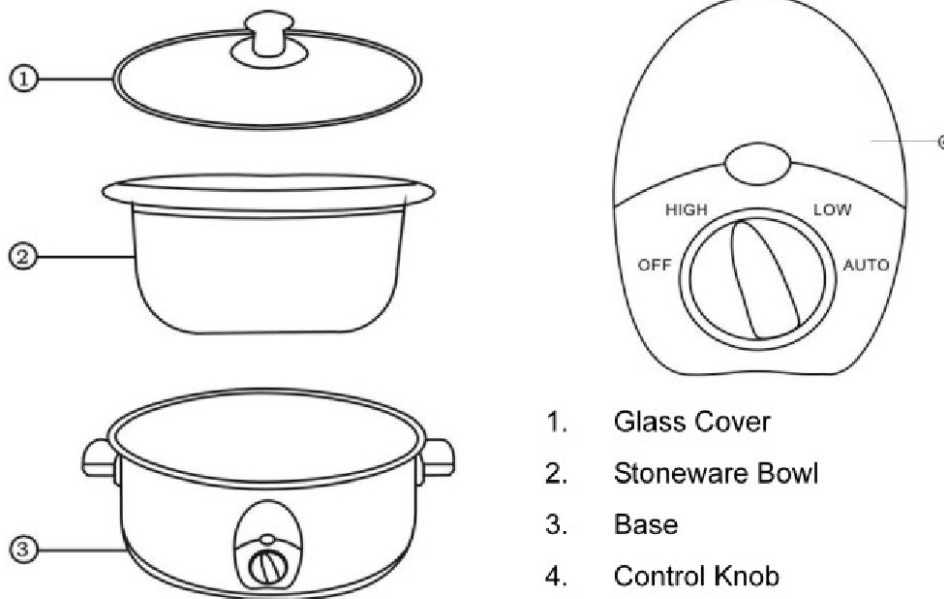
WARNING! - to reduce the risk of fire, electrical shock or injury to persons or property:

- Do not operate the slow cooker on an inclined surface.
- Do not move or cover the slow cooker while in operation.
- Do not immerse the base of the slow cooker in water or any other liquid.
- Use your slow cooker well away from walls and curtains.
- Do not use your slow cooker in confined spaces.
- Do not touch any metal surface of the slow cooker whilst in use as it will be hot.

Please exercise care when using any electrical appliance. Listed below are precautions which are essential for the safe use of an electrical appliance.

- Read carefully and save all the instructions provided with an appliance.
- Always turn the power off at the power outlet before you insert or remove a plug. Remove by grasping the plug- do not pull on the cord.
- Turn the power off and remove the plug when the appliance is not in use and before cleaning.
- Do not use your appliance with an extension cord unless this cord has been checked and tested by a qualified technician or service persons.
- This appliance must not be immersed in water.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Never leave an appliance unattended while in use.
- Do not use an appliance for any purpose other than its intended use.
- Do not place an appliance on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not let the power cord of an appliance hang over the edge of a table or bench top or touch any hot surface. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner.
- Do not immerse the appliance in water or any other liquid unless specified.
- This appliance contains no user servable parts. Any maintenance other than cleaning should be performed by a qualified person.
- Never put the glass lid and ceramic pot into the dishwasher to clean, otherwise both of them may crack.
- Never put the glass lid in the refrigerator, otherwise it may crack.
- When the stoneware bowl is taken out from the refrigerator, please do not use it immediately until it drying after about 40 minutes, otherwise it may crack.
- Never put the stoneware bowl on the gas stove to use, otherwise it may crack.
- Please do not do the cooking until the food is unfrozen.

PARTS & FEATURES



1. Glass Cover
2. Stoneware Bowl
3. Base
4. Control Knob

INSTRUCTIONS

1. Before using your Maxim slow cooker, wash the stoneware bowl and lid in warm soapy water. Rinse and dry thoroughly. **Important:** Do not immerse the slow cooker base in water.
2. Place the slow cooker on a flat level surface.
3. Prepare the food to be cooked and place inside the slow cooker. Put the lid on.
Important: The pot should not be placed under hot water if it has been taken directly from the freezer.
4. Insert the plug into the power outlet and turn the power on.
5. Select the desired setting on the temperature dial. The power on light will illuminate to indicate that the appliance is switched on.
6. When finished cooking, turn the Control Knob to the off position before removing the mains plug from the mains supply.
7. Remove the cooked meal from the Stoneware Bowl.
8. Let the stoneware bowl and the glass cover cool before washing.

Notes:

- The cover of the slow cooker does not form a tight fit on the stoneware bowl, but should be centered on the stoneware bowl for best results. Do not remove the cover unnecessarily as this results in major heat loss.
- The stoneware bowl is microwave safe and oven proof.
- Never heat the stoneware bowl when empty or place the stoneware bowl on a burner or stovetop.
- Do not place the Glass Cover in a microwave, oven or on the stovetop.
- Stirring is not necessary when slow cooking. However, if cooking on High, you may want to stir occasionally.
- Slow cooking retains most of the moisture in the ingredients. If there is too much liquid at the end of the cooking time; remove the Glass Cover, turn the Control Knob to HIGH, and reduce the liquid by simmering. This will take 30-45 minutes.
- The slow cooker should be at least half-filled for best results.
- If cooking soups or stew, leave a 5cm space between the top of the stoneware bowl and the contents to be cooked so that the liquid can come to a simmer. If cooking soup or stew on high, keep checking the progress as some soups will reach boiling point when cooked on High.
- If your morning schedule does not allow time to prepare a recipe, do it the night before.
- Place all the ingredients in the stoneware bowl, cover and refrigerate overnight. In the morning, simply place the stoneware bowl in the slow cooker and select the required temperature setting.
- Meat & Poultry require at least 7 to 8 hours on Low.
- Do not use frozen meat in the slow cooker. Thaw any meat or poultry before slow cooking.
- When removing the glass cover, tilt so that the opening faces away from you to avoid the steam burning your face.
- The sides of the base of the slow cooker can get very warm because the heating elements are located here.

- Use the handles on the base if necessary.
- Cooking on LOW or HIGH, the final temperature of the cooked meal is the same, about 120°C. The only difference is the amount of time the cooking process takes. Read the sections “Adapting Recipes” for more information.
- Use hot mitts (**buy separately**) to remove the stoneware bowl.



CONTROL KNOB & TEMPERATURE SETTINGS

- The Control Knob on the slow cooker offers a LOW and HIGH temperature setting for cooking.
- The AUTO setting is for holding the prepared meal at the perfect serving temperature.
- The AUTO setting should only be used after a meal has been thoroughly cooked.
- Food should not be reheated on AUTO setting.
- If a meal had been refrigerated then it must be reheated on LOW or HIGH first before switching to AUTO.

ADAPTING RECIPES

- Some ingredients are not suited for extended cooking in the slow cooker.
- Pasta, seafood, milk, cream or sour cream should be added 2 hours before serving.
- Evaporated milk or condensed soups are perfect for the Slow Cooker.
- Many things can affect how quickly a recipe will cook.
 - The water and fat content of the ingredients.
 - The temperature required.
 - The size of the ingredients.
- Ingredients cut into pieces will cook faster than whole roasts or poultry.
- Most meat and vegetable combinations require at least 7 hours on LOW.
- The higher the fat content of the meat, the less liquid is needed.
- If cooking meat with a high fat content, place thick onion slices underneath, so the meat will not sit and cook in the fat.
- Some recipes call for browning the meat before slow cooking.
- This is only to remove excess fat or for colour; it is not necessary for successful cooking/
- Slow cookers have very little evaporation.
- If making your favourite soup, stew, or sauce; reduce the liquid or water called for in the original recipe. If too thick, liquids can be added later.
- If cooking a vegetable-type casserole, liquid is essential in the recipe. This is to prevent scorching on the sides of the stoneware bowl.

CARE & CLEANING

1. Turn the Control Knob to the “OFF” position. Remove the mains plug from the mains supply.
2. Remove the Glass cover and the Stoneware Bowl from the Base to cool.
3. Wash the Stoneware Bowl and the Glass Cover in hot, soapy water. Rinse and dry.
4. Wipe the Base with a damp cloth. Do not use abrasive cleaners.

Note: Do not place the ceramic pot into cold water if it is still hot.

Wipe the surface of the slow cooker with a wet cloth and polish dry. **DO NOT** use harsh abrasives, scourers or chemicals to clean any part of your slow cooker as these will damage the surfaces.

CAUTION: Do not immerse the base of the slow cooker in water or any other liquid.

SPECIFICATIONS

Model	Description	Voltage	Frequency	Wattage
NSC-350SS	3.5L STAINLESS STEEL SLOW COOKER	AC 220-240V~	50Hz	200W

CUSTOMER SERVICE

Australian Customer Service

GAF Control (Sales) Pty Ltd

P.O Box 19

Altona North Victoria 3025

Phone: 1300 659 489

Hours: 9am-5pm (EST) Mon-Fri

www.gafcontrol.com.au

*This product may vary slightly to the product illustrated due to ongoing product development.

WARRANTY

Our goods come with guarantees that cannot be excluded under Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure. The above applies subject to the item not being accidentally dropped by the user-or being used for purposes other than the intended use- or being tampered with. Maxim Housewares guarantees the product for 12 months from date of purchase. Refunds or replacements at store level are under the guidance of the stores rules/regulations. In the event of requiring assistance, the retailer from whom you purchased the product should be your first port of call.

Supplier guaranteeing this product:

GAF Control (Sales) Pty Ltd
P.O. Box 19, Altona North
Victoria, 3025, Australia
Phone: 1300 659 489
Hours: 9am – 5pm (EST) Mon-Fri

Warranty

12 months warranty from date of purchase. 90 days warranty from date of purchase if used commercially. If your retailer has not validated your guarantee, then retain your purchase receipt. The guarantee does not cover accidental breakage or damage of your product or if it has been tampered with.

Product Model Number: NSC-350SS

Purchase Date: _____

Retailer: _____

Retailer Store Address: _____

Name of Purchaser: _____

Address: _____

Due to the Maxim policy of continual product development; specifications, colours and details of our products as listed or depicted in this user manual or on the product and its carton may differ slightly.

Product Made in China.

To view the full range of Maxim Housewares products, please go to our website.

www.gafcontrol.com.au

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gaf@gafcontrol.com.au**